Electrolux

air-o-convect
Gas Hybrid
Convection Oven 102

ITEM # _____

MODEL # _____

PROJECT NAME # _____

SIS # _____

AIA # _____

* Base not included

air-o-convect
Gas Hybrid Convection Oven 102

269553 (AOS102GCP1) Gas Hybrid Convection Oven 102
120 V/1ph/60Hz - 9A

Short Form Specification

Item No. _____

Unit to be Electrolux air-o-convect Hybrid Convection Oven. air-o-convect performs all of the functions of a convection oven and has a boilerless steaming function to add and retain moisture for high quality, consistent cooking cycles. Cooking modes include a convection (hot air) cycle (77 °F-572 °F) with an automatic moistener with 11 settings from zero to high moisture, double step cooking process, automatic pre-heating, a hold function and automatic rapid cooling. All 304 stainless steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. IPX5 (NEMA 4) spray water protection certification.

air-o-clean, automatic and built-in self cleaning system.

Gas burner is certified by Gastec for high efficiency and low emissions.

EKIS pc-controlled HACCP monitoring software package available at additional cost.

Half day chef training included.

Covered by Electrolux Platinum Star® Service Program, two-year parts and one-year labor warranty, installation start-up and performance check-up after one year from installation.

Approval: _____

Main features

- Dry hot convection cycle (77 °F-572 °F) ideal for low humidity baking.
- Automatic moistener (11 settings) for boilerless steam generation.
  - 0 = no additional moisture
  - 1-2 = low moisture (stewed vegetables)
  - 3-4 = medium low moisture (au gratin vegetables, roasted meat and fish)
  - 5-6 = medium moisture (small portions of meat and fish)
  - 7-8 = medium-high moisture (large pieces of red meat)
  - 9-10 = high moisture (large pieces of white meat, baking and rethermalization of pre-cooked food)
- Double step cooking (first phase with moisture, second phase dry for browning).
- Core temperature probe.
- Variable fan speed (radial fan). Pulse ventilation for baking and low temperature cooking.
- Hold function for keeping food warm at the end of a cycle.
- Exhaust valve electronically controlled to extract excess humidity.
- Automatic and manual rapid cooling activation when going from a higher to a lower temperature.
- air-o-clean, automatic and built-in self cleaning system.
- Gas burner is certified by Gastec for high efficiency and low emissions.
- Ready for EKIS software (pc-based HACCP monitoring package).
- Ready for HACCP monitoring via printer.
- Electrolux Platinum Star® Service package included:
  - 2-year parts, 1-year labor warranty.
  - Start-up installation check.
  - Equipment check-up after 12 months from installation.
  - Half day chef training session.

Construction

- IPX5 (NEMA 4) spray water protection certification for easy cleaning.
- All 304 stainless steel construction.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction for cool outside door panel.
- Swing hinged easy release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
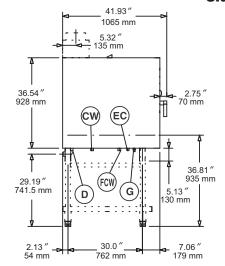
Included Accessories

• 5 stainless steel full-size grids (21″ × 26″)	PNC 922076

Optional Accessories

• Open base stand	PNC 922198
• Trolley for rack cassette	PNC 922042
• Increased pitch rack cassette (8 racks)	PNC 922045
• Wheels kit for rack cassette	PNC 922073
• Roll-in rack support	PNC 922047
• 51 plate rack	PNC 922052
• Thermal blanket for banqueting rack	PNC 922048
• Pair of chicken racks (8 chickens per rack)	PNC 922036
• Non-stick universal pans	PNC 922090-2
• Combi oven grill	PNC 922093
• 4 castors (2 with brake)	PNC 922057
• Fat filters	PNC 922178
• Heat shield for 102	PNC 922252
• HACCP printer	PNC 880048
• Frying griddle	PNC 922215
• Pair of frying baskets	PNC 922239
• Stacking kit 61 on top of 102 gas	PNC 922222
• Stacking kit 62 on top of 62 or 102 gas	PNC 922268

Front View

47.56″
1208 mm

7.87″
200 mm

13.19″
335 mm

78.09″
1983.5 mm

68.05″
1728.5 mm

D

5.71″
145 mm

2.36″
60 mm

42.84″
1088 mm

2.36″
60 mm

Side View

41.93″
1065 mm

5.32″
135 mm

36.54″
928 mm

2.75″
70 mm

CW   EC

36.81″
935 mm

29.19″
741.5 mm

FCW

D   G

5.13″
130 mm

2.13″
54 mm

30.0″
762 mm

7.06″
179 mm

EC = Electrical connection
G = Gas connection
D = Water drain
CW = Cold Water inlet
FCW = Filtered Cold Water inlet

Top View

5.32″   3.94″
135 mm 100 mm

5.32″   22.84″
84 mm   580 mm

CW   D

11.85″   26.30″
301 mm   668 mm

3.05″
77.5 mm

28.82″
732 mm

3.05″
77.5 mm

FCW

2.46″
62.5 mm

67.52″
1715 mm

4.65″
118 mm

EC

19.69″
500 mm

G

3.94″
100 mm

Electric

Supply voltage:
269553 (AOS102GCP1)   120 V/1ph/60Hz - 9A
Circuit breaker required

Gas (Natural or LPG)

Gas (Natural or LPG)
ISO 7/1 Gas connection diameter: ½″ M
   Gas regulator recommended. Supplied by others.
Max rated thermal load:
Natural Gas
   Pressure: 7″ w.c. (17.4 mbar)
   Heating elements: 105,871 BTU (31 kW)
   Total thermal load: 105,871 BTU (31 kW)
LPG
   Pressure: 11″ w.c. (27.4 mbar)
   Heating elements: 95,625 BTU (28 kW)
   Total thermal load: 95,625 BTU (28 kW)

Water

Water Consumption (gal./hr.):   **Min:** 0.09   **Max:** 2.77
Water inlet "CW" – ¾″ connection:
   Total hardness: 5-50 ppm
   Pressure: 22-36 psi (150-250 kPa)
Drain "D" 1-1/4″ connection
Electrolux recommends the use of treated water, based on testing of specific water conditions.
Please refer to user manual for detailed water quality information.

Installation

Clearance: 2″ (5 cm) rear and right hand sides.
Suggested clearance for service access: 20″ (50 cm) left hand side.

Capacity

Sheet pans: 10 – 18″ x 26″
Steam pans: 20 – 12″ x 20″
Half size sheet pans: 20 – 13″ x 18″
GN: 20 – 1/1 containers
10 – 2/1 containers
Max load capacity: 180 lbs. (80 kg)

Key Information

Net weight: 503 lbs (229 kg)
Shipping weight: 537 lbs (244 kg)
Shipping width: 50″ (1270 mm)
Shipping height: 52-3/8″ (1330 mm)
Shipping depth: 44-7/8″ (1140 mm)
Shipping Volume: 68.15 cu. ft. (1.93 m³)